

STARTERS

HUMMUS TRIO 10.95

A trio of traditional hummus, house-made avocado lime hummus and sundried tomato hummus served with grilled flatbread, sliced cucumbers, tomatoes

CALAMARI 12.95

Topped with sweet chili, side of garlic aioli, lemon wedge

CHIPS WITH FRESH SALSA & GUACAMOLE 10.95

Made in-house

FRIED DEVILED EGGS 7.95

FRESH ASPARAGUS FRIES 9.95

Crispy parmesan crusted spears, ranch dipping sauce

AHI TARTARE* 13.95

Fresh sashimi-grade Ahi, marinated in our signature poke sauce with cucumbers and red onions. Topped with diced avocado and crispy wontons

HOUSE-MADE SKILLET CORNBREAD 10.95

Made from scratch every day

BAJA SHRIMP COCKTAIL 11.95

Ceviche style shrimp, avocado, tomatoes, red onions, lime, jalapeños, served with tortilla chips

WOOD GRILLED SPECIALTIES

Served with your choice of two signature sides unless otherwise noted. Cooked over an open wood fire.

TRI-TIP* 10 oz. 22.95 | 5 oz. 16.95

Wood grilled and served with PS Original or Sweet BBQ Sauce

RIB-EYE* 16 oz. 29.95 | 8 oz. 19.95

Hand-cut with heavy marbling

FILET* 7 oz. 28.95

Center cut beef tenderloin

TOP SIRLOIN* 14 oz. 24.95 | 7 oz. 16.95

Seasoned and topped with crispy onion strings

BBQ CHICKEN BREAST 17.95

All-natural, hormone-free, fresh chicken breast basted in PS Original or Sweet BBQ Sauce served over crispy onions strings. Served with grilled corn on the cob, house-made cornbread and your choice of one signature side

BABY BACK RIBS Full Slab 26.95 | Half Slab 18.95

Slowly cooked and basted with PS Original or Sweet BBQ Sauce

WOOD GRILLED COMBO 21.95

Your choice of two of the following: Tri-Tip, BBQ Chicken Breast, Shrimp, Baby Back Ribs (add \$3), 8 oz. Rib-Eye (add \$5)

PREMIUM SEAFOOD

Served with your choice of two signature sides unless otherwise noted

TODAY'S MARKET FISH*

Ask your server for our daily fish selections. Simply wood grilled.

WOOD GRILLED SHRIMP 19.95

Served with garlic butter

ALASKAN HALIBUT* 28.95

Topped with ceviche style baja shrimp, avocado, tomatoes, red onion, lime, jalapeños

FISH & CHIPS 17.95

Served with steak fries, Thai peanut slaw and a side of jalapeño tartar sauce

SOUTHERN FRIED CHICKEN

All-natural, hormone-free, boneless fresh chicken breast hand-breaded, dipped in buttermilk and topped with gravy. Served with grilled corn on the cob, mashed potatoes and house-made cornbread 18.95

FRESH GREENS & SOUPS

THAI PEANUT KALE SALAD 10.95

Kale, chopped peanuts, parmesan cheese, house-made croutons, Thai peanut sesame vinaigrette dressing. Add Chicken 4.50

CITRUS & PECAN SALAD 12.95

Chopped greens, avocado, apple sticks, mandarin oranges, berries, bleu cheese, toasted pecans, raspberry vinaigrette dressing. Add Salmon 8 Add Chicken 4.50

PS BBQ CHICKEN SALAD 14.95

Mixed greens, sliced grilled chicken breast, fresh white corn, black beans, tortilla strips, Tillamook cheddar cheese, green onions, tomatoes, cilantro, crispy onions strings, BBQ-ranch dressing

WOOD GRILLED TRI-TIP STEAK SALAD* 15.95

Mixed greens, Tri-Tip, bleu cheese, roasted red peppers, green onions, house-made croutons, PS vinaigrette dressing

SEARED AHI TUNA SALAD* 16.95

Seared rare Ahi tuna, mixed greens, fresh green and purple cabbages, green onions, red peppers, pickled cucumbers, tomatoes, avocado, crispy wontons, sesame dressing

ICEBERG WEDGE 9.95

Applewood-smoked bacon, tomatoes, apple slices, toasted pecans, bleu cheese dressing

BOWL OF TORTILLA SOUP 6.95

BOWL OF FRENCH ONION SOUP 6.95

SANDWICHES & MORE

Our chicken sandwiches are made with fresh, hormone-free, 100% all natural chicken. All sandwiches and handcrafted burgers are served with your choice of steak fries or Thai peanut slaw (make them cajun fries with chipotle ranch for an additional \$1)

PARK REUBEN* 14.95

Corned beef, baby swiss, sweet slaw, Russian dressing on toasted corn rye

SANTA FE BBQ CHICKEN SANDWICH 13.95

Wood grilled chicken breast topped with PS Original BBQ Sauce, applewood smoked bacon, Tillamook cheddar cheese, lettuce, red onions

CRISPY CHICKEN SANDWICH 12.95

Our buttermilk fried chicken topped with cilantro slaw, tomato. Add Havarti cheese 1.50

TRI-TIP DIP SANDWICH* 14.95

Our house roasted Tri-Tip thinly sliced served au jus with caramelized onions. Creamy horseradish served upon request

BLACKENED GRILLED FISH SANDWICH* 13.95

Crunchy cabbage, tomato, grilled onions, smoked jalapeño tartar sauce

HANDCRAFTED BURGERS

Made with fresh Angus beef

THE PLAIN & SIMPLE BURGER* 12.95

Onion, lettuce, tomato, pickles, mustard, mayo. Add Tillamook cheddar 1.50

PARKSTONE'S BBQ BURGER* 13.95

Tillamook cheddar cheese, applewood smoked bacon, onion rings, lettuce, PS Original BBQ Sauce

BLACK & BLEU BURGER* 12.95

Fresh cracked pepper, caramelized onions, bleu cheese crumbles

SPICY BACON & EGG BURGER* 13.95

Fried egg, applewood smoked bacon, onion rings, chipotle aioli. Add Havarti cheese 1.50

HOUSE-MADE VEGGIE BURGER 11.95

Avocado, onion, mixed greens, tomato, sweet soy glaze, herb mayo

SIGNATURE SIDES

3.50 Each

Grilled Corn on the Cob

Red Skinned Mashed Potatoes with Chives

Thai Peanut Slaw

Wood Grilled Fresh Vegetables

Sea Salt Steak Fries

Sweet Potatoes

House-made Cornbread

PREMIUM SIDES

4.50 Each. Any premium side can be substituted for a signature side for \$1

Brussels Sprouts

Garden or Caesar Salad

Iceberg Wedge Half Portion

Mashed Potatoes with Cheese & Bacon

Mac N' Cheese

Cajun Fries with Chipotle Ranch

Cup of Soup

STARTERS

HUMMUS TRIO 10.95

A trio of traditional hummus, house-made avocado lime hummus and sundried tomato hummus served with grilled flatbread, sliced cucumbers, tomatoes

CALAMARI 12.95

Topped with sweet chili, side of garlic aioli, lemon wedge

CHIPS WITH FRESH SALSA & GUACAMOLE 10.95

Made in-house

FRIED DEVILED EGGS 7.95

FRESH ASPARAGUS FRIES 9.95

Crispy parmesan crusted spears, ranch dipping sauce

AHITARTARE* 13.95

Fresh sashimi-grade Ahi, marinated in our signature poke sauce with cucumbers and red onions. Topped with diced avocado and crispy wontons

HOUSE-MADE SKILLET CORNBREAD 10.95

Made from scratch every day

BAJA SHRIMP COCKTAIL 11.95

Ceviche style shrimp, avocado, tomatoes, red onions, lime, jalapeños, served with tortilla chips

FRESH GREENS & SOUPS

THAI PEANUT KALE SALAD 10.95

Kale, chopped peanuts, parmesan cheese, house-made croutons, Thai peanut sesame vinaigrette dressing. Add Chicken 4.50

CITRUS & PECAN SALAD 12.95

Chopped greens, avocado, apple sticks, mandarin oranges, berries, bleu cheese, toasted pecans, raspberry vinaigrette dressing. Add Salmon 8 Add Chicken 4.50

PS BBQ CHICKEN SALAD 14.95 | Lite 10.95

Mixed greens, sliced grilled chicken breast, fresh white corn, black beans, tortilla strips, Tillamook cheddar cheese, green onions, tomatoes, cilantro, crispy onions strings, BBQ-ranch dressing

WOOD GRILLED TRI-TIP STEAK SALAD* 15.95

Mixed greens, Tri-Tip, bleu cheese, roasted red peppers, green onions, house-made croutons, PS vinaigrette dressing

SEARED AHI TUNA SALAD* 16.95

Seared rare Ahi tuna, mixed greens, fresh green and purple cabbages, green onions, red peppers, pickled cucumbers, tomatoes, avocado, crispy wontons, sesame dressing

ICEBERG WEDGE 9.95

Applewood-smoked bacon, tomatoes, apple slices, toasted pecans, bleu cheese dressing

BOWL OF TORTILLA SOUP 6.95

BOWL OF FRENCH ONION SOUP 6.95

SANDWICHES & MORE

Our chicken sandwiches are made with fresh, hormone-free, 100% all natural chicken. All sandwiches and handcrafted burgers are served with your choice of steak fries or Thai peanut slaw (make them cajun fries with chipotle ranch for an additional \$1)

PARK REUBEN* 13.95

Corned beef, baby swiss, sweet slaw, Russian dressing on toasted corn rye

AMERICAN GRILLED CHICKEN SANDWICH 12.95

Wood grilled chicken breast, sliced grilled ham, lettuce, tomato, herb mayo. Add Jack cheese 1.50

SANTA FE BBQ CHICKEN SANDWICH 13.95

Wood grilled chicken breast topped with PS Original BBQ Sauce, applewood-smoked bacon, Tillamook cheddar cheese, lettuce, red onions

CRISPY CHICKEN SANDWICH 12.95

Our buttermilk fried chicken topped with cilantro slaw, tomato. Add Havarti cheese 1.50

TRI-TIP DIP SANDWICH* 14.95 | Half Portion 9.95

Our house roasted Tri-Tip thinly sliced served au jus with caramelized onions. Creamy horseradish served upon request

PARKSTONE'S TRI-TIP SANDWICH* 13.95

Our house roasted Tri-Tip thinly sliced, crispy onion strings, lettuce, tomato, honey mustard. Add cheddar 1.50

BLACKENED GRILLED FISH SANDWICH* 13.95

Crunchy cabbage, tomato, grilled onions, smoked jalapeño tartar sauce

SANDWICH COMBINATIONS 11.95

Choose a Half ParkStone Tri-Tip Sandwich or Half Park Reuben Sandwich served with any cup of soup or one of the following salads: Citrus & Pecan, Iceberg Wedge or Thai Peanut Kale salad

HANDCRAFTED BURGERS

Made with fresh Angus beef

THE PLAIN & SIMPLE BURGER* 12.95

Onion, lettuce, tomato, pickles, mustard, mayo. Add Tillamook cheddar 1.50

PARKSTONE'S BBQ BURGER* 13.95

Tillamook cheddar cheese, applewood smoked bacon, onion rings, lettuce, PS Original BBQ Sauce

BLACK & BLEU BURGER* 12.95

Fresh cracked pepper, caramelized onions, bleu cheese crumbles

SPICY BACON & EGG BURGER* 13.95

Fried egg, applewood smoked bacon, onion rings, chipotle aioli. Add Havarti cheese 1.50

HOUSE-MADE VEGGIE BURGER 11.95

Avocado, onion, mixed greens, tomato, sweet soy glaze, herb mayo

WOOD GRILLED SPECIALTIES

Served with your choice of any signature side unless otherwise noted. Cooked over an open wood fire.

TACOS PLATE 13.95

Includes the following three tacos served with chips & salsa

- **Tri-Tip Taco*** House roasted Tri-Tip, avocado, red onion, cilantro
- **Grilled Fish Taco** Blackened cod, spicy cabbage slaw, pico de gallo
- **Southwest Chicken Taco** Fresh chicken, seasoned jalapeños, avocado, red onions, cilantro, ranch, chipotle aioli

RIB-EYE* Lunch Portion 17.95

The king of steak with heavy marbling

BBQ CHICKEN BREAST 13.95

All-natural, hormone-free, fresh chicken breast basted in PS Original or Sweet BBQ Sauce served over crispy onions strings. Served with grilled corn on the cob and your choice of one signature side

BABY BACK RIBS Lunch Portion 18.95

Slowly cooked and basted with PS Original or Sweet BBQ Sauce

PREMIUM SEAFOOD

Served with your choice of two signature sides unless otherwise noted

TODAY'S MARKET FISH*

Ask your server for our daily fish selections. Simply wood grilled.

WOOD GRILLED SHRIMP 17.95

Served with garlic butter

ALASKAN HALIBUT* 24.95

Topped with ceviche style baja shrimp, avocado, tomatoes, red onion, lime, jalapeños

FISH & CHIPS 14.95

Served with steak fries, Thai peanut slaw and a side of jalapeño tartar sauce

SIGNATURE SIDES

3.50 Each

Grilled Corn on the Cob

Red Skinned Mashed Potatoes with Chives

Thai Peanut Slaw

Wood Grilled Fresh Vegetables

Sea Salt Steak Fries

Sweet Potatoes

House-made Cornbread

PREMIUM SIDES

4.50 Each. Any premium side can be substituted for a signature side for \$1

Brussels Sprouts

Garden or Caesar Salad

Iceberg Wedge Half Portion

Mashed Potatoes with Cheese & Bacon

Mac N' Cheese

Cajun Fries with Chipotle Ranch

Cup of Soup

COLD DRAFT BEER

Our beer selection is subject to availability and seasonality

Choose: 10 oz. / 16 oz. / 22 oz. (Not applicable to all beers. Ask bartender for details)

BREWERY	ST	NAME	TYPE	IBU	ABV %
10 Barrel	OR	Blood Runs Cold	Blood Orange Hazy IPA	60	5.6
Alaskan	AK	Amber	Amber	18	5.3
Avid Cider	OR	Blackberry	Cider		6.2
Avid Cider	OR	Hard Apricot Cider	Cider		6.0
Avid Cider	OR	Organic Dry	Cider		5.8
Ballast Point	CA	Sculpin IPA	IPA	70	7.0
Base Camp	OR	Seasonal			
Base Camp	OR	S'more Stout	Nitro Stout	70	7.7
Blue Moon	CO	Belgian White Ale	Belgian Wheat	9	5.4
Boneyard	OR	RPM	IPA	75	7.5
Breakside	OR	Breakside IPA	IPA	74	6.2
Breakside	OR	Liquid Sunshine Pilsner	Pilsner		5.2
Breakside	OR	Seasonal			
Buoy	OR	IPA	IPA	70	7.5
Buoy	OR	Buoy Pilsner	Czech Pilsner	35	6.2
Cascade Lakes	CO	Salted Caramel Porter	Porter	37	5.8
Coors	CO	Coors Light	Pale Lager	9	4.2
Deschutes	OR	Black Butte	Porter	30	5.2
Deschutes	OR	Fresh Squeezed	IPA	60	6.4
Deschutes	OR	Mirror Pond	Pale Ale	40	5.0
Double Mountain	OR	IRA	IRA	65	6.5
Double Mountain	OR	Kölsch	Kölsch	40	5.2
Double Mountain	OR	The Vaporizer	Pale Ale	55	6.0
Ecliptic	OR	Carina Sour	Peach Sour Ale	10	5.5
Ecliptic	OR	Seasonal			
Elysian	WA	Dragonstooth	Imperial Stout	56	8.1
Everybody's	WA	Cash Oatmeal Stout	Oatmeal Stout	45	6.0
Fort George	OR	Seasonal			
Fort George	OR	Vortex IPA	IPA	97	7.7
Ground Breaker	OR	IPA #5	Gluten Free IPA	70	6.0
Hop Valley	OR	Citrus Mistress	IPA	80	6.5
Hop Valley	OR	Double D Blonde	Blonde Ale	20	5.0
Hop Valley	OR	Light Me Up Lager	Lager	13	4.0
Iron Horse	WA	Quilter's Irish Death	Strong Ale	35	7.8
Mac & Jack's	WA	African Amber Ale	Amber Ale	30	5.8
Migration	OR	Straight Outta Portland	IPA	69	7.3
Modern Time's	OR	Lomaland	Saison	30	5.5
Modern Times	OR	Orderville	New England IPA	75	7.2
Ninkasi	OR	Tricerahops Double IPA	Imperial IPA	100	8.0
Ninkasi	OR	Seasonal			
Oakshire	OR	Amber	Amber Ale	30	5.4
Occidental	OR	Occidental Kölsch	Kölsch		4.5
Pelican	OR	Beak Breaker	Double IPA	90	9.5
pFriem	OR	Blonde IPA	IPA	50	6.2
Rogue	OR	Hazelnut Brown Nectar	Brown Ale	28	6.0
Sun River	OR	Fuzztail	American Hefeweizen	28	6.0
Trumer	CA	Trumer Pils	Pilsner	26	4.9
2Towns Ciderhouse	OR	Seasonal			
Vertigo	OR	Razzwheat	Fruity Wheat	15	5.3
Wild Ride	OR	Nut Crusher	P.B. Porter	18	6.0

FEATURED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

CHARLES AND CHARLES RED BLEND *Columbia Valley, WA 9/35*

COLUMBIA CREST TWO VINES *Columbia Valley, WA 7/25*

HOGUE CELLARS *Columbia Valley, WA 8/30*

LUJON RED BLEND *Carlton, OR 9/35*

ROBERT MONDAVI BOURBON BARREL CABERNET SAUVIGNON *Napa Valley, CA 10/40*

THREE RIVERS WINERY RED BLEND *Columbia Valley, WA 14/50*

MERLOT

CHARLES SMITH VELVET RED DEVIL MERLOT *Seattle, WA 8/30*

COLUMBIA CREST TWO VINES *Columbia Valley, WA 7/25*

PINOT NOIR

CLOUDLINE *Willamette Valley, OR 14/50 Btl.*

ERATH *Willamette Valley, OR 14/50*

OTHER REDS

DOÑA PAULA MALBEC *Argentina 7/25*

RAVENSWOOD VINTNER'S BLEND ZINFANDEL *Sonoma County, CA 7/25*

SPELLBOUND PETITE SIRAH *Napa Valley, CA 9/35*

CHARDONNAY

COLUMBIA CREST TWO VINES *Columbia Valley, WA 7/25*

DEL RIO VINEYARDS CHARDONNAY *Gold Hill, OR 10/40*

LA CREMA *Sonoma County, CA 12/45*

OTHER WHITES

CHATEAU STE. MICHELLE RIESLING *Columbia Valley, WA 7/25*

ERATH PINOT GRIS *Willamette Valley, OR 10/40*

FORIS MOSCATO *Cave Junction, OR 10/40*

OAK KNOLL PINOT GRIS *Hillsboro, OR 10/40*

ROCK POINT RIVER WHITE BLEND *Gold Hill, OR 8/30*

ST. SUPÉRY ESTATE SAUVIGNON BLANC *Napa Valley, CA 12/45*

SPARKLING

EVOLUTION BRUT *Dundee, OR 40 Btl.*

BEER FLIGHT

Choose four draft beers on tap served in 5 oz. tasters

HOUSE COCKTAILS

HOUSE OLD FASHIONED *Maker's Mark, bitters, orange, cherry 9.95*

MEZCAL MULE *Mezcal, ginger beer, cucumber, fresh lime 9.95*

CUCUMBER COLLINS *Aviation Gin, St. Germain Elderflower Liqueur, cucumber, basil, mint 9.95*

CAIPIRINHA *Cachaça, fresh lime 8.95*

MOSCOW MULE *Original Portland Vodka, ginger beer, fresh lime 9.95*

SEASONAL FRESH BERRY MOJITO *Ask your server for details 9.95*

PARKSTONE'S BLOODY MARY *Absolut Vodka, house Bloody Mary mix 9.95*

CAJUN BLOODY MARY *Absolut Peppar, house Bloody Mary mix, Tabasco 9.95*

SALTY PEAR *Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, pineapple 10.95*

MARTINIS

11.95 each

ENGLISH CUCUMBER *Gin, fresh lime sour, English cucumbers*

DIRTY MARTINI *Gin or vodka with Dry Vermouth, olive juice, olives*

FRENCH RUBY *Gin, St. Germain, fresh lime, simple syrup, Schöfferhofer Grapefruit Radler*

APPLE MARTINI *Vodka, sour apple pucker, apple matchsticks*

THE COSMOPOLITAN *Vodka, triple sec, cranberry juice, fresh lime, lime wedge*

THE LEMON DROP *Vodka, triple sec, lemon juice, lemon wedge*

MARGARITAS

house-made sour mix

PS HOUSE MARGARITA *Available on the rocks or frozen. Regular 8.95 XL 10.95*

PS FRUIT MARGARITA *Available on the rocks or frozen. Regular 8.95 XL 11.95*

CADILLAC MARGARITA *10.95*

FRESH LIME SKINNY MARGARITA *9.95*

PATRÓN MARGARITA *11.95*

HAND SHAKEN MARGARITA *10.95*

BOTTLED BEER

BUD LIGHT | CORONA | CORONA LIGHT | STELLA ARTOIS

SCHÖFFERHOFER GRAPEFRUIT RADLER | CLAUSTHALER (Non-Alcoholic Beer)

NON ALCOHOLIC BEVERAGES

FLAVORED SODAS

Vanilla / Strawberry / Blackberry / Cherry

LEMONADES

Mango / Strawberry / Blackberry / Cherry

Flavors do not vary seasonally